



Stuffed Peppers

Ingredients:

- 2 Tbsp olive oil
- 1/2 onion, chopped
- 1/4 cup peppers (green chilies and/or jalepenos)
- Salt & Pepper to taste.
- 4 large green pepppers, washed
- 2 prepared burgers, chopped
- 2 prepared bratwurst, chopped
- 2 strips of bacon, cooked and chopped.
- 1/2 cup prepared grain, such as rice or quinoa
- 1 Tbsp Worcestershire Sauce
- 1 tsp red pepper flakes
- 1/4-1/2 cup bloody mary mix
- 1/2 cup shredded cheese (mozzarella or your favorite)

Preparation:

Saute onions and peppers in oil. Salt and Pepper to taste.

Cut the tops off the green peppers and remove the seeds. Level off the bottom with shallow cuts if necessary.

Combine the meats, grains, worcestershire sauce, pepper flakes and bloody mary mix. Stuff each pepper with the meat mixture.

Put on the grill for 2 hours. After 1 hour, top each pepper with 2 T cheese and continue grilling. Remove from grill and enjoy.